

What we already know (term 4):

- Demonstrate a good understanding on kitchen safety.
- Able to prepare a fruit salad using a minimum of 5 fruits.
- Name various pieces of kitchen equipment, plus point out dangers in the kitchen from pictorial diagrams

Stage 3/4 Food Technology: Food safety and Hygiene Basic food skills

What's next (term 6):

- Demonstrate how to take steps to avoid cross contamination.
- Understand the purpose full PPE and uses PPE correctly (apron/jacket, oven gloves).

Range of cooking methods

Healthy eating

Food sources and seasonality

Personal and kitchen hygiene

Key Vocabulary

Personal hygiene	Why is it important to maintain personal hygiene when cooking
Food poisoning	Understanding what it is and what can cause it
Colour coded equipment	To know why there are different colours of equipment.
Temperature control	To understand why certain food items are stored at a particular temperature
Handling and using certain types of cooking equipment	To start to understand that each cooking equipment has a particular role.
Cooking methods	To start to understand that certain foods require a particular cooking method.
Knives and utensils	To know which knife or utensil to use for a basic task.
Food skills and techniques.	To understand how certain food items are prepared correctly and in a safe and hygienic manner.
Weighing and measuring	To understand how to weigh correctly

What I will know by the end of the unit:

I will know how to identify and resolve a potential food hygiene hazard.
I will be able to read with assistance, and follow a simple recipe in order to create a dish.
I will continue to be able to identify more pieces of kitchen equipment.
I will be able to point out some dangers within a kitchen from a pictorial diagram
I will continue to make basic sweet and savoury dishes.
I will continue to learn how to handle a knife and other utensils safely in the kitchen.

